

**ZAANDAM** St. Thomas, V.I. 01/08/2003 SCORE: **86**

*Total deducted points: 14*

**Final score: 86**

**Inspection details with violations, recommendations and corrective action.**

Item No.	Description	Points Deducted
2	Medical logs maintained	0

**Site: MEDICAL**

Deduction Status: N

Violation: There was no system in place to identify crew members who have gastrointestinal illness symptoms up to 3 days prior to boarding the vessel.

Recommendation: 4.1.1.1.2 The reportable cases shall include those crew members with a symptom onset time of up to 3 days before boarding the vessel.

Action: It is our interpretation of the requirement that any crew member that reports to the infirmary that they have had gastrointestinal symptoms up to three days prior to boarding the vessel are reported in the GIS log. There is no requirement to screen embarking crew. We comply with 4.1.1.1.2 and include in the GIS log all crew members that identify themselves as having gastrointestinal symptoms three days prior to boarding.

Item No.	Description	Points Deducted
5	PW system halogen analyzer maintained, operated, calibrated	5

**Site: POTABLE WATER - DISTRIBUTION SYSTEM**

Deduction Status: Y

Violation: The far point chlorine analyzer manual test reading was 1.42, 1.50, and 1.48 ppm, while the digital reading from the analyzer was 0.57, 0.57, and 0.59 ppm for those same repeated tests. The ship's manual test kit registered 0.66 ppm free chlorine residual on all 3 tests. Upon review of the ship's manual kit instructions it was found that the test program 9 was used in the high chlorine test rather than program 8. When re-tested using the program 8 the ship's kit registered a free chlorine residual of 1.40 ppm, while the analyzer reading was 0.57 ppm. The ship's analyzer was recalibrated immediately.

Recommendation: 5.5.1.2.3 The free residual halogen measured by the halogen analyzer shall be  $\pm 0.2$  mg/L (ppm) of the free residual halogen measured by the manual test.

Action: The correct testing procedure is now being followed. Crewmember that was performing the tests had recently be trained incorrectly by our outside contractor who services the equipment.

Item No.	Description	Points Deducted
10	Swimming pools / spas maintained, safety equipment	0

**Site: POOLS/SPAS**

Deduction Status: N

Violation: The sand filters for the spas were not opened for inspection between the 6 month sand replacement schedule.

Recommendation: 6.3.1.1.5 The granular filters shall be opened at least monthly and examined for cracks, mounds, or holes in the filter media. A core sample of the filter media shall be inspected for excessive organic material accumulation using a recommended sedimentation method.

Action: Job will be added to the automated maintenance system.

Item No.	Description	Points Deducted
19	Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling minimized; In-use food dispensing, preparation utensils stored	0

**Site: LIDO BUFFET GENERAL**

Deduction Status: N

Violation: Recommend providing self service utensils which are at least twice the length of the current models. Most food containers were presented in a vertical direction to passengers, requiring a long reach to the food product inside. Passengers had their hands inside the food containers and many of the utensils were too short to be set in the container with handle out. This resulted in several utensils falling into the food containers during active service. The service attendants were in the area, but working on other things.

Recommendation: 7.3.3.6.3 Consumer self-service operations, such as salad bars and buffets, for unpackaged ready-to-eat foods: (1) Shall be provided with suitable utensils or effective dispensing methods that protect the food from contamination; and (2) Shall be monitored by food employees trained in safe operating procedures.

Action: We will research different types of service utensils.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	0

**Site: MAIN GALLEY - PASTRY/BAKERY**

Deduction Status: N

Violation: There were several broken knobs on the baker's oven.

Recommendation: Replace the control knobs when they become so damaged that they are difficult to clean.

Action: Replacement knobs were ordered.

**Site: CREW GALLEY**

Deduction Status: N

Violation: A plug was missing in a hole on the hinge of the tilt frying pan.

Recommendation: Repair the unit to maintain it in an easy to clean and durable condition.

Action: Plug will be replaced.

**Site: CREW GALLEY**

Deduction Status: N

Violation: There was a loose profile strip next to the tilting frying pan.

Recommendation: Tack weld or replace the profile.

Action: Profile strip will e reattached.

Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	0

**Site: MAIN GALLEY - GLASSWASH**

Deduction Status: N

Violation: The pressure gauge on the glasswash machine was reading 12 psi. It was difficult to achieve 160°F at the plate surface.

Recommendation: 7.5.4.1.1 Warewashing equipment shall be maintained in good repair and proper adjustment including: (1) Warewashing equipment shall be maintained in a state of repair and condition that meets the standards of the materials, design, and construction of these guidelines. (2) Water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use.

Action: Suspect faulty pressure regulator that will be serviced as soon as possible.

**Site: LIDO DISHWASH**

Deduction Status: N

Violation: The mounted thermometer on the conveyor dishwash was registering over 180 °f during the final rinse cycle, when the dish level temperature was only 140 °f. It was found that there was a significant steam leak at a lower position on the machine and it was taken out of service immediately.

Recommendation: 7.5.2.1.1 Water temperature measuring devices: (1) That are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be accurate to  $\pm 1.5^{\circ}\text{C}$  in the intended range of use. (2) That are scaled only in Fahrenheit shall designed to be accurate to  $\pm 3^{\circ}\text{F}$  in the intended range of use.

Action: Steam solenoid valve was renewed and we are still in the process of

modifying pipe connections in order to fit the "supplied spare"-in the mean time the steam supply is regulated manually.

Item No.	Description	Points Deducted
24	Sanitizing rinse temperature, concentration, time	3

**Site: LIDO DISHWASH**

Deduction Status: Y

Violation: During heavy use the hot water sanitizing temperature of the conveyor dishwash machine was only 138-140 °f as measured at the dish surface.

Recommendation: 7.5.6.1.2 In a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 90°C (194°F), or less than: (1) For a stationary rack, single temperature machine, 74°C (165°F); or (2) For all other machines, 82°C (180°F). (3) A utensil surface temperature of 71°C (160°F) as measured by an irreversible registering temperature indicator shall be achieved. (4) The maximum temperature of 90°C (194°F), does not apply to the high pressure and temperature systems with wand-type, hand-held, spraying devices used for the in-place cleaning and sanitizing of equipment such as meat saws.

Action: Steam solenoid valve was renewed and we are still in the process of modifying pipe connections in order to fit the "supplied spare"-in the mean time the steam supply is regulated manually.

Item No.	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; Safe	3

**Site: LIDO BUFFET**

Deduction Status: Y

Violation: A few previously cleaned plates at the starboard hot service line were found soiled with food residue. Several previously cleaned plates were stacked on the omelette station counter with food debris on the surface. More previously cleaned plates were found soiled with food residue in the warming trolley in the omelette station. All these buffet stations were in active service at the time and the plates were presented for service.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: The crewmembers in the dishwashing station were re instructed on the proper procedures of inspecting dishes as they exit the dish machine to insure that they have been thoroughly cleaned. The foreman for this area was instructed to do a better job of monitoring the work of his employees.

**Site: MAIN GALLEY - BREAKFAST PANTRY**

Deduction Status: Y

Violation: A soiled cutting board was stored as clean.

Recommendation: 7.3.3.4.1 Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.

Action: The crewmember responsible for this item was reprimanded for not properly cleaning the item prior to storing it.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1

**Site: MAIN GALLEY - GENERAL**

Deduction Status: Y

Violation: A few loose profile strips and water line flanges at bulkhead penetrations were noted throughout the main galley.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: Strips will be reattached.

**Site: CREW GALLEY**

Deduction Status: Y

Violation: The deck was cracked around the scupper drains throughout the crew galley. [similar condition was noted in main galley on last inspection, but was repaired. These repairs appear to be excellent condition and should serve as model for correcting this problem.]

Recommendation: 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.

Action: There is a continual program to maintain the decks. Areas noted during the inspection will be addressed.

**Site: OCEAN BAR**

Deduction Status: Y

Violation: The technical space in the deckhead above the bottle storage shelf was dusty.

Recommendation: 7.7.4.2.1 Decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas, shall be cleaned as often as necessary.

Action: Space has been dusted.

**Site: LIDO BUFFET**

Deduction Status: Y

Violation: The deckhead over the hot section of the starboard buffet was soiled with an accumulated oil and dirt residue. The waffle pattern deckhead was difficult to clean properly and beginning to corrode. Similar soil was noted in the same buffet section on the port side, but to a lesser accumulation.

Recommendation: 7.7.4.1.8 Surfaces subject to routine splashes, spillage or other soiling during normal use shall have easily cleanable features. 7.7.4.2.1 Decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas, shall be cleaned as often as necessary.

Action: This is the original design, approved by the Vessel Sanitation Program. We are investigating a replacement solution.

Item No.	Description	Points Deducted
40	IPM procedures developed; followed; outer openings protected	0

**Site: INTEGRATED PEST MANAGEMENT (IPM)**

Deduction Status: N

Violation: The pest control log did not include times for the inspections which took place, so it was not possible to ensure some of the scheduled inspections actually took place at night.

Recommendation: 8.1.1.1.2 The Integrated Pest Management Plan shall set a schedule for periodic monitoring inspections including some at night. Provide times for the inspections recorded in the log to verify some inspections were made at night.

Action: Time of inspections will be added to the forms.

Item No.	Description	Points Deducted
41	Child Activity Centers facilities, diaper changing, operation	2

**Site: AIR SYSTEMS - FAN ROOMS**

Deduction Status: Y

Violation: Condensate collection pans were found soiled with an accumulated dirt and mold residue at fan units ac07.4.01, ap07.4.01(deck 7, fire zone 4), and ac01.3.01 (deck 1 fire zone 3). There was a significant mold accumulation on the lower section of the removable fan coil section in fan unit ac01.3.01.

Recommendation: 9.2.1.2.1 Air handling units shall be kept clean. Increase cleaning frequency or improve the method to ensure these units are clean.

Action: The cleaning schedule has been modified to include a closer inspection of the fan units. In the past it has never been the procedure to shut down the running fan units (which is necessary) to perform

this cleaning